Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



Reserve A389.1 Ex8Sg Table service, table courtesies, and equipment appropriate for family meals, company meals, simple entertaining.

How to plan and serve appropriate and attractive community meals.

Food preservation:

How to make a food preservation budget; canning techniques; storage; principles of refrigeration; how to cure meat; how to cut meat carcasses for canning.

Food economics:

How to make, carry out, and check a yearly farm food supply plan for the family; good food buying practices; how to keep food accounts.



